

... Ann Landers

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who are old enough to read the papers and it was very humiliating. Another woman was involved and the woman's husband is making it as hot for her as he can.

The question my daughter poses is this: Should she give her husband back her rings and the other pieces of jewelry he gave her? There are some rather valuable family heirlooms involved (his mother's) and she wants to know what to do. Please advise. —
DILEMMA

Dear Dilemma: A wife who has been married long enough to have two children who can read the papers is entitled to keep the jewelry her husband gave her—yes, even the heirlooms. She can give them to her children when they are of age. That's what heirlooms are for.

Dear Ann: I'm a widow who has been going with a nice widower for over a year now. We get along together nicely, but one thing about him makes me wonder if perhaps he is a little odd. The man is superstitious.

If he drops the salt shaker he always tosses a few pinches of salt over his left shoulder. He will go blocks out of his way to prevent a black cat from crossing his path. He would never step on a crack because "it would break his mother's back." (His mother has been dead for 20 years.)

JUST WONDERING
Dear Just: Nothing. Superstition bears no relation to intelligence, sanity or anything else. The illustrations are unimportant habits—hangovers from his early training. Relax. He sounds like a nice companion—knock on wood.

Ann Landers' frank and informative new book "Teen-agers and Sex" (\$2.50) is now available at your book store.

Ann Landers will be glad to help you with your problems. Send them to her in care of this newspaper enclosing a stamped, self-addressed envelope.

Plan Bus Trip To Rose Parade

Rosecrans Senior Ramblers will sponsor a chartered bus trip to the Rose Bowl Parade on New Year's Day. Deadline for reservations is Dec. 25. Full information may be obtained by calling or writing Mrs. Elsa Stone, P.O. Box 492, Torrance.



FOR ANOTHER GENERATION . . . Christmas goodies, cooked by their grandmothers in England, attract these two mothers' helpers as they make ready for the gala holiday season. Mrs. Raymond Russell, a native of Wigan, England, is assisted by her two daughters, left, Marie 5, and Julie 2, as she follows recipes, brought from England, in her holiday baking. (Herald Photo)

Diana Children's Party Set Monday Afternoon

"Ho, ho, ho, and what would you like for Christmas, my dear" will be a familiar sound at the Redondo Beach Women's Club tomorrow afternoon, when Santa Claus arrives from the North Pole to make an appearance at the annual Christmas party for the children of members of the Dianias.

The Clown Club of North High School in Torrance will entertain the youngsters, followed by the Diana-sponsored Girl Scout Troop, who will sing Christmas carols under the leadership of Mrs. Wallace Opstad, youth chairman for the club. Next on the program will be the arrival of Santa with his sack of gifts for the children.

Punch and cookies will be served to the children, announced Mrs. Vincent Rothmich, hostess for the party. Mrs. Arthur Callen, chairman for the event, has asked that each child attending the party bring a gift with a card

labeled whether it is for a girl or boy and the age group. These gifts will be taken to Juvenile Hall and to the Salvation Army Headquarters to be distributed to needy children with Christmas baskets. The Dianias are affiliated with the California Federation of Women's Clubs, Marina District, Junior Membership.

Schneiders Host Christmas Party

Mr. and Mrs. George Schneider entertained the Knights of Columbus bridge club at its annual party Saturday evening at their Hollywood Riviera home.

A Christmas punch bowl was enjoyed, followed by a pot luck dinner and dancing. Attending with the Schneiders were Messrs. and Mmes. Steve Tidik, Howard Hood, John McVey, Henry Kirst, Stacy Rodman, Kenneth Cunningham, and Phil Martino.

Gala Holiday Buffet Dance

The Miraleste home of Mr. and Mrs. William Crooker, arrayed in festive holiday decor, was the setting last Saturday evening for a gala Christmas buffet and dance.

Guests were invited for cocktails, dancing and a late buffet.

Enjoying the Crookers' hospitality were Mrs. Crooker's brother and wife, L.I. and Mrs. L. O. Sorenson, Pasadena; Dr. and Mrs. Charles Sauer and Mr. and Mrs. Robert Prout, Palos Verdes; Messrs. and Mmes. Joe Downey, Robert Reed, William McCormick and Ed Rowlett, Miraleste.

Your Chance To Share In Yule Giving

Torrance Jaycees have undertaken the project of supplying Christmas dinner and toys to 20 needy Torrance families. Toys for the children in these families have been donated by two local toy manufacturers.

To fill the food baskets, canned goods is badly needed. Jaycees have placed barrels in two local markets for shoppers to make their contributions. More food is needed. Anyone wishing to donate canned food may call Douglas Hedde, 1115 Cranbrook, project chairman.

Haggott Family

Celebrating the arrival of the holiday season, Ben Haggott of Torrance and his son, Reese Haggott, an alumnus of UCLA, entertained at dinner for six family friends recently at the Golden Bull Restaurant.

To Colorado

Miss Deborah Agapito, daughter of Mr. and Mrs. John Agapito, 22330 Marjorie, left by plane Saturday for Denver, Colo., to spend the Christmas holidays with her aunt, Mrs. Larry Herin and family.

Guest Cook Shares English Christmas Delicacy Recipes

A little bit of England, homeland of Raymond and Celia Russell, 5114 Carmen, provides a delightfully nostalgic atmosphere as Mrs. Russell prepares some of the English delicacies, she knew as a child, for her family's 1963 American Christmas.

The Russells, who left England in 1955, came to Torrance in 1957. Mrs. Russell hails from Wigan, Lancashire, in the north of England, where she was graduated from the Notre Dame High school and where she taught school, from the first through the fourth grades. Her husband is from Southampton. They met while he was serving with the Royal Air Force in northern England. However they were married in Southampton.

They have three children, Paul 7, Marie 5, and Julie 2. Mr. Russell is a carpenter. The family attends St. James Catholic Church. Mrs. Russell is a member of the Catholic Daughters and they both belong to the British Commonwealth Club.

As today's guest cook in the HERALD's Favorite Recipe column, Mrs. Russell shares some of the recipes for traditional English Christmas puddings, cakes and cookies.

QUEEN CAKES

- 6 ozs. of self rising flour or 6 ozs. of plain flour and 1 rounded tsp. baking powder.
- Pinch of salt
- 4 ozs. shortening
- 4 ozs. of sugar
- grated rind of one lemon
- 2 eggs
- 2 ozs. of currants
- 4 tbsps. milk

Brush 18 to 20 muffin pans with melted shortening or small paper cases may be used. Sieve the flour salt and baking powder together. Cream the shortening and sugar until soft and fluffy then add the lemon rind and beat well. Beat in the eggs, one at a time, adding a tsp. of the sifted flour if the mixture shows any sign of curdling. Fold in the rest of the flour and finally the fruit and milk to mix. Half fill the pans or the paper cases and bake near the top of a moderately hot oven (380°) for 20 to 25 min. When the cakes are cooked remove from the pans (if used) and cool on a cake rack.

GINGER CRISPS

- 4 ozs. plain flour
 - half level tsp. ground ginger
 - pinch of salt
 - 3 ozs. of shortening
 - 3 ozs. of sugar
 - 1 egg
 - 1 oz. preserved or crystalized ginger
 - 3 heaped tbsps. crushed cornflakes
- Brush a cookie sheet lightly with melted shortening. Sift together the flour, ground ginger and salt. Cream the shortening and sugar until soft and fluffy. Beat in the egg, add the chopped crystalized ginger and the sieved flour, etc. Divide into pieces the size of a walnut and roll into balls in lightly floured hands. Roll each ball in the cornflakes, place well apart on the baking sheet and bake near the top of a moderately hot oven (360°) for twenty to twenty five minutes until golden brown and crisp. (Makes 18 Ginger Crisps.)

CHRISTMAS PUDDING

- 2 lbs. of mixed fruit
 - 4 ozs. chopped almonds
 - 8 ozs. bread crumbs
 - 6 ozs. flour and 3 tsp. of baking powder
 - 1 rounded tsp. of grated nutmeg
 - 2 rounded tsp. of mixed spice
 - 1/2 tsp. salt
 - rind and juice of one lemon
 - 12 ozs. brown sugar
 - 4 tbsps. brandy optional
 - 8 ozs. shortening
 - 5 eggs
 - 5 tbsps. of milk
- Brush 3 pudding basins with melted shortenings and prepare 3 large rounds of double grease-proof paper with melted shortening. Sift the flour, salt, and spices together. Add all the fruit and nuts and juice and rind of lemon. Add the sugar and the brandy. Melt the shortening and stir this into the rest of the ingredients mixing together with the beaten eggs and milk. Stir the mixture thoroughly, then divide evenly into the basins which should not be more than two thirds full. Cover with the double grease-proof paper, then with a pudding cloth, tie down and boil gently for 6 hours with the water only half way up the basin. Keep water at this level by replenishing with boiling water during cooking. When cooking time is completed remove the puddings, take off the cloths and allow to cool. Cover with wax paper and store in refrigerator until Christmas. On Christmas Day steam for 2-3 hours. Turn out on a hot dish and serve with flaming brandy or favorite sauce. This quantity makes three puddings, each one sufficient for six people.

VICTORIA SANDWICH CAKE

- 4 ozs. flour and one rounded tsp. baking powder
 - pinch of salt
 - 3 ozs. shortening
 - 3 ozs. sugar
 - 2 eggs
 - 1/2 tsp. vanilla essence
 - 2 tbsps. jam or cream
- Brush two 7 in. cake tins with melted shortening. Line the bottom with waxed paper and brush with melted shortening. Sift the flour, salt and baking powder together. Cream the shortening and sugar until soft and fluffy.

Holiday Visitor

Arriving this weekend to spend the Christmas and New Year holidays with her parents is Miss Sheryl Lacy, junior at Westmont College, Santa Barbara. Sheryl is the daughter of Mr. and Mrs. James Ramsey on Gramercy, Torrance.

Vacation Here

Two Westmont College students, Craig Kye and Ken Kummins are expected home this weekend from Santa Barbara. They will spend the holidays here with their parents, Mr. and Mrs. Frank Kye of Torrance and Mr. and Mrs. John Kummins, Lomita.

P T A
The
Torrance Council Way
Mrs. Perry Baker

PHILIP MAGRUDER

Philip Magruder PTA will begin the December meeting with the flag salute by girl scouts Karen Wittrock, Lynn Terrazas, Claire Lipson, Melinda Larson and Michele Peterson of Troop 1139. The program will include Christmas songs by the Primary group under the leadership of Mrs. Virginia Booher. The Magruder School Chorus with Mrs. Ralph Wing and the orchestra with Neil Short will present many numbers. Brenda Dinkins, Cathy Ricky Feierabend and Larry Wittrock will star in the Drama Club production "The Red Flannel Suit" with Mrs. William Mitchell as director and Lynn Williamson and Douglas Clark as stage managers.

A brief business meeting will include the election of an honorary life membership committee.

YUKON

"Yuletide at Yukon" was the theme of Yukon PTA's December meeting. Inspirational was given by Mrs. Nis Hansen, sixth grade teacher. Music was provided by the school orchestra and chorus under the direction of Peter Fisher. Mr. Fisher also directed the faculty chorus. Mrs. Beulah Perry's first grade sang Christmas songs. Mrs. Harry Lambert's second grade class presented a Christmas play. Hostesses for the evening were Rooms 7, 8, and 9. Chairmen featured were Music and Hospitality. Yukon PTA executive board held its annual Christmas luncheon at a local restaurant last week. The annual Navajo toy drive was held under the direction of Mrs. Wendell Towell.

Beat in the eggs, one at a time, then add the vanilla essence. Fold in the flour very lightly. Divide the mixture evenly between the two tins, smooth the tops and bake in middle of the oven 360°, for 25 to 30 mins. Cool on a cake rack and when cold, sandwich together with jam or cream and dust the top lightly with confectioner's sugar.

GINGER SNAPS

- 4 ozs. self rising flour or 4 ozs. sugar
 - add one rounded tsp. of 4 ozs. shortening
 - baking powder to plain flour
 - 1/4 oz. ground ginger
 - 4 ozs. golden syrup
- Put the shortening, sugar, lemon juice and syrup into a saucepan and melt them slowly. Sift the flour and ginger together and add to the ingredients in the pan. Warm gently but do not cook. Remove from the heat and put tps. of the mixture, 3 in. apart onto a well greased cookie sheet. Cook in the oven at 330° on the middle shelf for 10 to 12 mins. until they are nicely browned. Leave them for a moment before removing them from the sheet, then quickly take them off, turn them over, and loosely roll them round the handle of a wooden spoon. This process must be done rather quickly as they soon begin to crisp. Refill the tin with more mixture and proceed as directed.

CORNISH PASTIES

- Pastry:
- 12 ozs. plain flour
 - pinch salt
 - 6 ozs. shortening
 - 3 tbsps. cold water
- Sift the flour and salt into a mixing bowl. Add the shortening, cut in small pieces, and then rub in until the mixture resembles bread crumbs. Add the water. Mix in well with a knife and press the pastry together to form a firm dough. Roll out a quarter inch thick. Cut into rounds 6 in. in diameter. Damp halfway around the edges and put a tsp. of filling into the center of each round. Fold over the pastry and press the edges together. Flake the edges with the back of a knife and flute by pinching up the pastry between forefinger and thumb. Lift the pasties carefully onto a cookie sheet using a knife and brush with beaten egg. Bake near the top of a fairly hot oven (400°) for the first twenty minutes then reduce heat to 360° and cook for a further hour.
- Filling:
- 1/2 lb. fresh beefsteak
 - 1/2 lb. potatoes
 - 1 onion
 - 1 tsp. of chopped herbs or half tsp. dried herbs salt and pepper
- Cut the meat and potatoes into small dice, chop the onion finely, and mix together with the seasoning.
- Shortbread:
- 6 ozs. flour
 - 4 ozs. sugar
 - 4 ozs. shortening
 - pinch of salt
- Put flour, salt, sugar, and shortening in bowl and mould together with palm of hand. Chill for one hour and then roll out and cut to shapes desired. Cook on greased cookie sheet for 15 min. at 400°.



Merry Christmas from all of us to all of you
Though a dial may stand between us, we at Gen Tel never forget you or the community... because you and the community give meaning to our lives. Around this time of year, we hope you'll remember that, and accept our best wishes for the merriest Christmas of all.

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Rolling Hills Plaza • Pacific Coast Hwy. at Crenshaw

Will Arrive For Holidays

Mr. and Mrs. H. L. Stepp of Redding, formerly of Torrance, will spend Christmas holidays with their daughter and husband, Mr. and Mrs. Robert Klaesges and children, Sue, 17, David, 11, Jean, 10, and Cathy, 6. This is the first time the family has been together on Christmas in five years.